

Sugarpaste cover - ready for use

Article number: 302136

modeling clay
Size: ø 36 cm
Colour: white
filling quantity: 430 g

Ideal for covering cakes and cutting out motifs and decorations.

Description

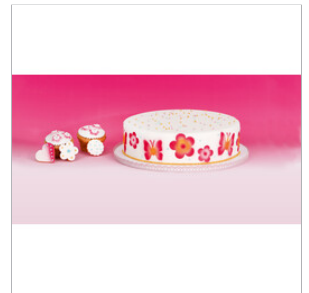
Ideal for covering cakes and cutting out motifs and decorations. Can be rolled out thinner and larger (up to ø 38 cm) according to your needs.

Fondant is a slightly sweet, edible, smooth and soft mass. It has to be stored in a cool and dark place, but not in the fridge.

It is also known as sugarpaste, modelling clay or coating clay.

In folding box. With instructions.

The item is excluded from the exchange.



Manual

Fondant cover and carrier foil should be rolled out carefully and spread flat. Cake should be covered with butter cream or jam and fondant cover and carrier foil should be laid over the cake (foil uppermost). Remove foil and spread fondant evenly over the cake. Remove any remaining bits for further kneading and use elsewhere (e.g. cut out motifs)

Ingredients

Sugar; glucose syrup; vegetable fat (palm kernel, palm); humectant: glycerin (E422); thickeners: gum tragacanth (E413), xanthan gum (E415); emulsifier: mono- and diglycerides of fatty acids (E471); natural flavouring; invertase

This product may contain traces of almonds and corn.

Nutrition Facts

Nutritional value per	100 g
physiological energy value	1669 kJ / 399 kcal
fat	5.3 g
hereof saturated fatty acids	3.7 g
carbohydrates	87.5 g
hereof sugar	85.2 g
Fibres	0.2 g
protein	0 g
Natrium	0.01 g
salt	0.03 g